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EC75-239 Meat Animal Evaluation Cutability Guide

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MEAT ANIMAL EVALUATION CUTABILITY GUIDE

U.S.D.A. Lamb Yield Grades (Y.G.)

Step 1. Determine Preliminary Yield Grade

Fat Thickness (in.)	Preliminary Y.G.
.00	2.00
.05	2.33
.10	2.67
.15	3.00
.20	3.33
.25	3.67
.30	4.00
.35	4.33
.40	4.67
.45	5.00
.50	5.33
.55	5.67

Step 2. Adjustment For Leg Score

- For each leg score above 11, subtract .05 from the preliminary Y.G.
- For each leg score less than 11, add .05 to the preliminary Y.G.

Leg Scores

P+ = 15	C+ = 12	G+ = 9
Po = 14	Co = 11	Go = 8
P- = 13	C- = 10	G- = 7

Step 3. Adjustment for % Kidney and Pelvic Fat (% KP Fat)

- For each % KP Fat more than 3.5%, add .25 to the adjusted Y.G. found in Step 2.
- For each % KP Fat less than 3.5%, subtract .25 from the adjusted Y.G. found in Step 2.

THE FINAL YIELD GRADE HAS BEEN DETERMINED

Step 4. Round the Final Yield Grade down to the nearest .1

Example

$$3.33 = 3.3$$

$$3.38 = 3.3$$



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Leo E. Lucas, Director

U.S.D.A. Beef Cattle Yield Grades (Y.G.)

Step 1. Determine Preliminary Yield Grade

Fat Thickness (in.)	Preliminary Y.G.
.00	2.00
.05	2.13
.10	2.25
.15	2.38
.20	2.50
.25	2.63
.30	2.75
.35	2.88
.40	3.00
.45	3.13
.50	3.25
.55	3.38
.60	3.50
.65	3.63
.70	3.75
.75	3.88
.80	4.00
.85	4.13
.90	4.25
.95	4.38
1.00	4.50
1.05	4.63
1.10	4.75
1.15	4.88
1.20	5.00
1.25	5.13
1.30	5.25
1.35	5.38
1.40	5.50
1.45	5.63
1.50	5.75
1.55	5.88

Step 2. Adjustment For Rib-Eye-Area (R.E.A.)

Hot Carcass Wt. (lb.)	R.E.A. (sq. in.)
500	9.8
525	10.1
550	10.4
575	10.7
600	11.0
625	11.3
650	11.6
675	11.9
700	12.2
725	12.5
750	12.8
775	13.1
800	13.4
825	13.7
850	14.0
875	14.3
900	14.6

- For each sq. in. more R.E.A. than shown in the above table, subtract .3 from the preliminary Y.G.
- For each sq. in. less R.E.A. than shown in the above table, add .3 to the preliminary Y.G.

Step 3. Adjustment for % Kidney, Pelvic and Heart Fat (% KPH Fat)

- For each % KPH fat more than 3.5%, add .20 to the adjusted Y.G. found in Step 2.
- For each % KPH fat less than 3.5%, subtract .20 from the adjusted Y.G. found in Step 2.

THE FINAL YIELD GRADE HAS BEEN DETERMINED

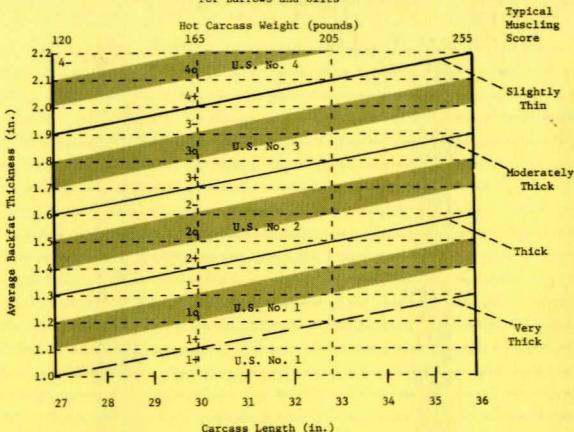
- Step 4. Round the Final Yield Grade down to the nearest .1

Example

$$2.73 = 2.7$$

$$2.78 = 2.7$$

**U.S.D.A. Pork Grades
For Barrows and Gilts**



Step 1. Use carcass length and backfat to locate the preliminary grade on the graph. Hot carcass weight can be used instead of carcass length; however, if the grade would differ, the grade found by using carcass length as part of the determination would be the official.

Step 2. Adjustment For Muscling Score. The muscling scores are Very Thick, Thick, Moderately Thick, Slightly Thin, Thin and Very Thin. The typical muscling scores for pork carcasses are: U.S. No. 1 (Thick), U.S. No. 2 (Moderately Thick), U.S. No. 3 (Slightly Thin) and U.S. No. 4 (Thin).

- For each full muscling score more than that considered as typical for the preliminary grade, adjust favorably the preliminary grade the equivalent of .1 in. average backfat.
- For each full muscling score less than that considered as typical for the preliminary grade, adjust unfavorably the preliminary grade the equivalent of .1 in. average backfat. In only the U.S. No. 1 grade, this type of compensation is limited to one full inferior muscling score. A pig or carcass with less than moderately thick muscling would not be eligible for the U.S. No. 1 grade.
- A preliminary grade can not be adjusted more than one grade in either direction.

Example Adjustment For Muscling Score

Length (in.)	Backfat (in.)	Muscling Score	USDA Grade
30.0	1.35	Very Thick	1o
30.0	1.35	Thick (Typical of U.S. No. 1 Grade)	1-
30.0	1.35	Moderately Thick	2+
30.0	1.35	Slightly Thin	2o

THE FINAL GRADE HAS BEEN DETERMINED

Step 3. Report the final grade to 1/3 of a grade.

Example

Best U.S. 1 = 1+
Average U.S. 1 = 1o
Lowest U.S. 1 = 1-